

California Country



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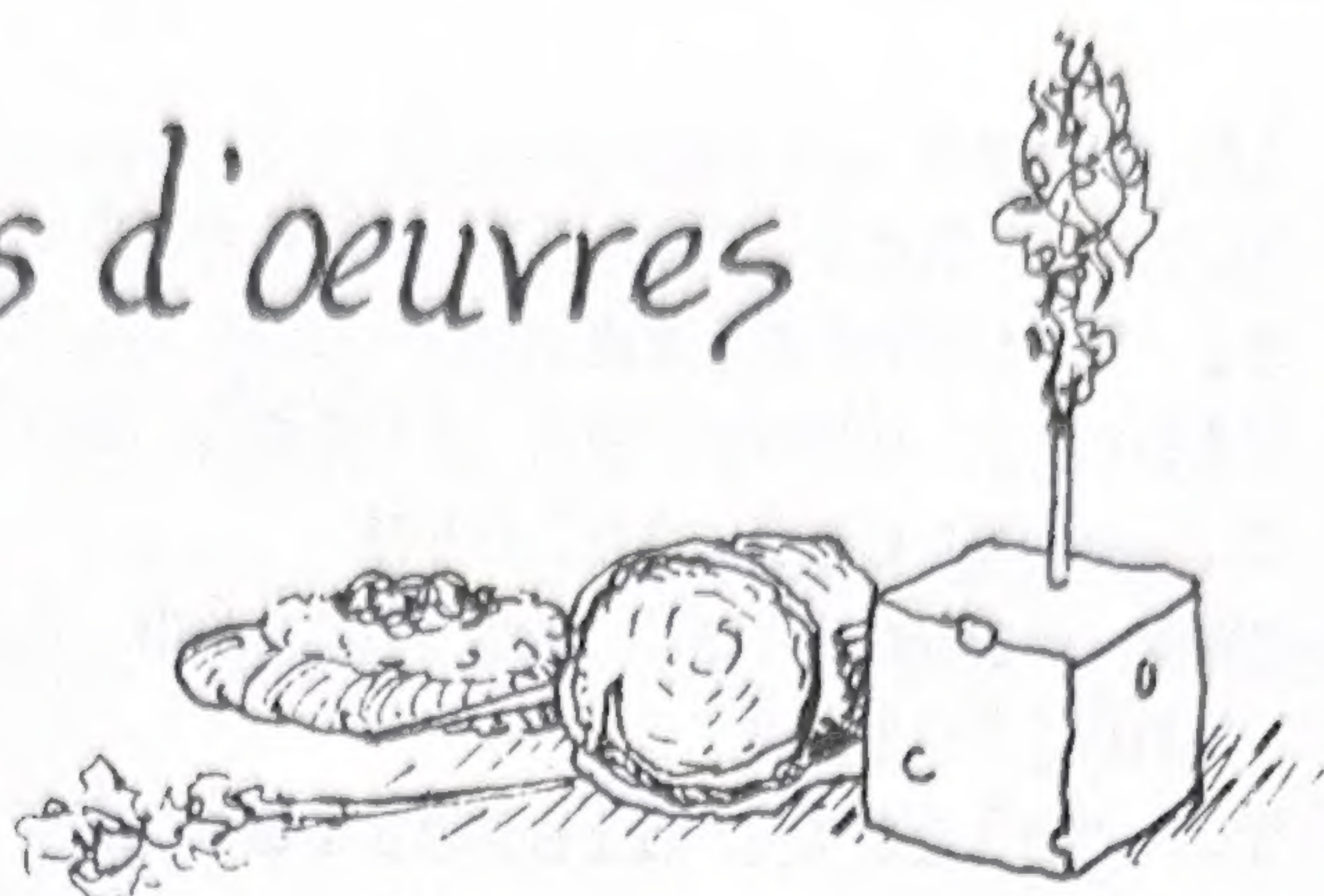
A
Collection
of
favorite
recipes
from the
Lafayette Service
League
1982

Proceeds will benefit
community projects

Edited by	Drawings by
Cindy	Kevin
Woods	Harris

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Hors d'oeuvres



SHRIMP SPREAD

- 1 can deveined shrimp
- $\frac{1}{4}$ t. garlic powder
- 1 t. onion powder
- 2 T. chopped parsley (less if dehydrated)
- Dash pepper
- Dash worcestershire sauce
- 3 dashes tabasco
- 1 T. lemon juice
- 5 T. mayonnaise (heaping)

Soak shrimp in cold water for 15 minutes. Rinse, drain and crumble with fingers. Add all other ingredients and mix thoroughly. Chill well. (Best to make a day ahead) Delicious spread on Melba Rounds or bland type cracker.

HOPE'S CHEESE BALLS

- 2 large pkgs. cream cheese
- 1 large can crushed pineapple, drained
- $\frac{1}{2}$ chopped green pepper
- 1 T. Lawry seasoning salt
- 2 T. chopped onion
- 2 c. chopped pecans or almonds

Blend all except $\frac{1}{2}$ c. nuts. Put in refrigerator for 1 hour; then form into 2 balls and roll in remaining nuts. Will keep in refrigerator for 2-3 weeks.

CRAB HORS D'OEUVRE

- $\frac{1}{2}$ lb crab
- 2 3oz. pkg. cream cheese
- 1 c. mayonnaise
- 2 finely chopped green onions
- 1 c. chopped celery
- 1 can cream of mushroom soup,
undiluted
- 1 T. gelatin dissolved in 3 T. cold
water

Heat soup; mix dissolved gelatin in soup and cool slightly. Add all other ingredients and pour into mold. Garnish with parsley and lemon.

CHILI-CHEESE DIP

- 1 15oz can chili with beans
- 1 10oz pkg. frozen Welsh Rarebit
- $\frac{1}{4}$ t. garlic powder
- 1 t. worcestershire sauce
- several dashes tobasco

Pour chili into small skillet, mashing beans with a fork. Add remaining ingredients. Cook and stir until blended and heated through. Serve hot with corn chips.

TOSTADA DIP

Layer the following ingredients on a large plate or platter:

- 1 can refried beans
- $\frac{1}{2}$ pint sour cream
- 1 container Avacado Dip
- Shredded cheddar cheese
- Finely shredded lettuce
- 1 bottle Taco Sauce mixed with
Finely shredded tomatoes

Serve with King-size corn chips.

CHEESE STRAWS

$\frac{1}{4}$ lb. butter or margarine
2 c. flour
 $\frac{1}{4}$ t. cayenne pepper or
 $\frac{1}{2}$ t. ginger and
 $\frac{1}{4}$ c. toasted sesame seeds
1 lb. sharp cheddar cheese, grated
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ t. paprika

Preheat oven to 400°F. Cream the butter and cheese together until light. Combine remaining ingredients and add to butter-cheese in 3 additions, beating well after each. Roll out on floured board $\frac{1}{4}$ " thick and cut into strips $\frac{3}{8}$ " by 4". (Mixture may be squeezed from pastry tube for more decorative effect.) Bake on a lightly greased cookie sheet for 6 minutes, or until golden. May be served hot or cold.

CURRY TRIANGLES

$\frac{1}{2}$ lb. ground chuck
1 stack green onions, chopped
1 t. sugar
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ t. catsup
 $\frac{3}{4}$ t. curry
less than $\frac{1}{2}$ c. water
1 t. cornstarch
1 tube crescent rolls

Brown meat. Add other ingredients, except the rolls. Cool. Cut each triangle of dough in half. Fill with 1 t. filling and pinch shut. Bake according to directions on rolls. Can be frozen.

LIVER PATE

1 t. gelatin
½ c. condensed consomme
6 drops red food coloring
12 oz. chicken livers
¾ c. soft butter
3 T. minced onion
1 t. salt
3 dashes cayenne pepper
¼ t. nutmeg
¼ t. dry mustard
¼ t. ground cloves
¼ t. anchovy paste

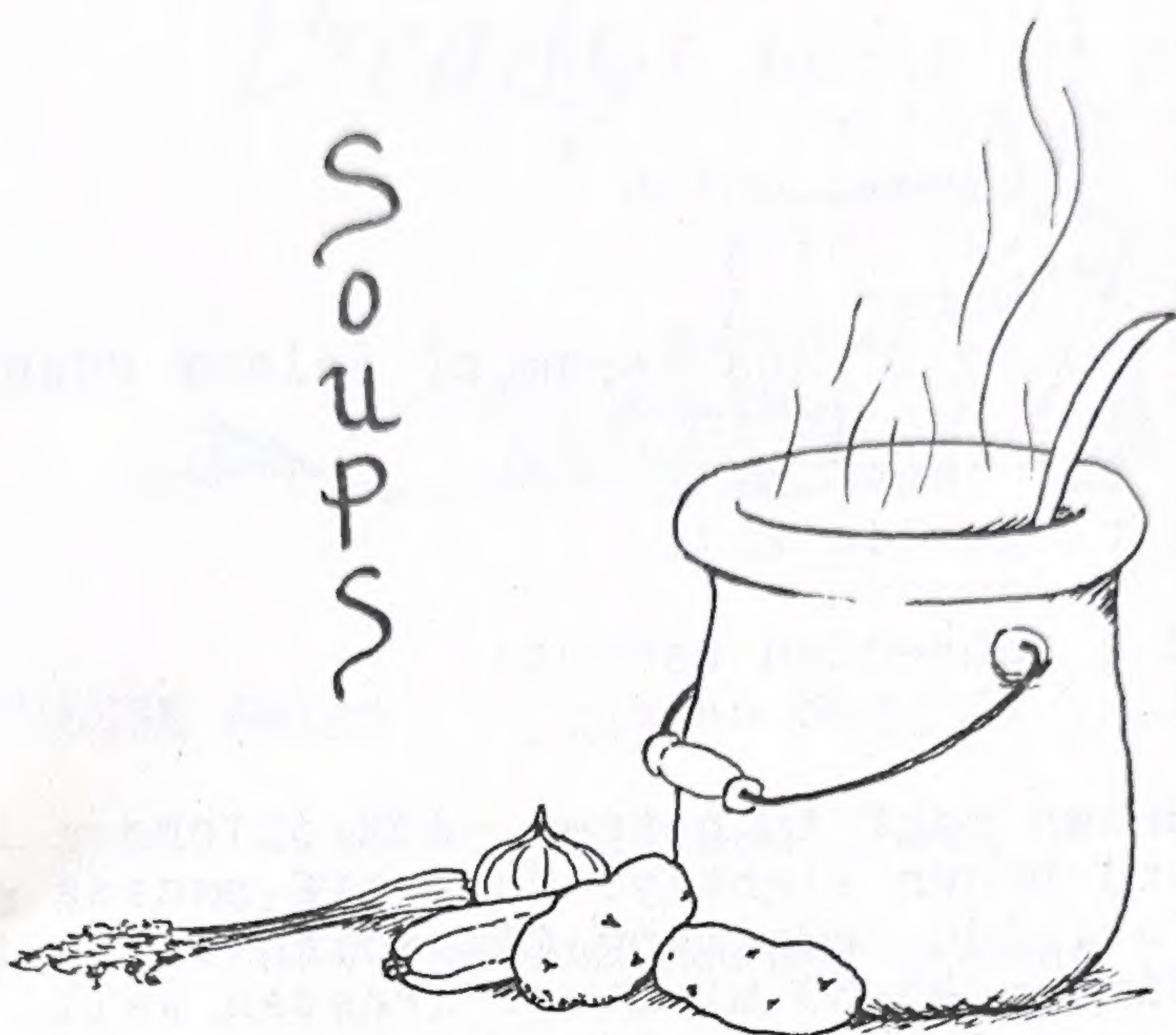
Mix gelatin, consomme and coloring. Let stand 5 minutes. Heat and dissolve. Put into 1½ quart ring mold and chill. Cover livers with water and bring to boil, simmering 15 to 20 minutes in a covered pot. Put hot livers through food chopper or processor and mix well with butter and onions. Add remaining ingredients. Pack into mold and chill. When firm, run knife carefully around edge of pate and dip briefly in hot water to unmold. Garnish with parsley and serve with buttered, toasted rye bread sliced very thin.

SPINACH BALLS

2 pkg. frozen chopped spinach
2 c. Pepperidge Farm stuffing mix
1 c. parmesan cheese
6 eggs, beaten
¾ c. soft butter
1 t. salt and pepper to taste

Cook spinach; drain well. Mix all ingredients and form into balls the size of a quarter. Place on cookie sheet and freeze. Bake from frozen 15 minutes at 350°F. Serve with toothpicks. Makes 75. Must be frozen.

S o u p s



"NO CLAM" CHOWDER

4-5 large potatoes, cut into chunks
5-6 cups water
salt and pepper
1 lg. onion, chopped
2 c. celery, chopped
garlic powder
6 slices bacon, fried
12 oz. tomato juice

In an 8 quart pot, add potatoes, water and salt and pepper. Meanwhile, saute lightly the onion, celery, garlic powder, and salt and pepper. Fry bacon until crisp and break into small pieces. (Onions maybe sauted in bacon drippings.) When potatoes are well done, mash in the water they were cooled in. Then add the onions and bacon; then the tomato juice.

NOTE:

Chopped clams maybe added just before serving.

HAMBURGER SOUP

1½ lb. ground beef
3 T. butter
¼ c. minced onion
3 C. V-8 juice
1 c. water
2 10½ oz. cans cream of celery soup
1/8 t. marjoram
1 bay leaf
¼ t. garlic salt
1 t. sugar
2 c. shredded carrots
1 c. chopped celery

Brown meat in butter. Add onions and brown lightly. Pour off excess fat. Add remaining ingredients. Simmer 45-60 minutes. Freezes well.

GARDEN ZUCCHINI SOUP

Serves 6

1 large zucchini, sliced
1 onion chopped
1 tsp curry powder
2½ c. chicken broth
1 c. sour cream
Salt & pepper to taste

Boil onion & zucchini in broth until sorta soft, dear!! Cool slightly & blend in blender. Add curry, salt & pepper, and fold in sour cream.

Breads



CHEESE BREAD

- 1 small loaf of unsliced bread
- $\frac{1}{2}$ lb. margarine
- 1 jar Kraft Cheddar Cheese Spread

Mix the margarine and the cheese until it comes to a very creamy consistency.

Take the crust from the top, sides, and ends leaving the bottom crust on. Cut the loaf in half or in thirds lengthwise depending upon the size of the loaf of bread. Then cut across width-wise down to the bottom crust, but not through the crust. Spread the above mixture in between and on each side of the little squares. Then ice the tops and sides and ends of the loaf of bread with the mixture.

It is better to make this the day before and refrigerate to firm up the cheese and margarine mixture. Tie a string around the top of the loaf to hold the pieces in place while it sets, otherwise they fall down. Bake at 350°F. for 30-45 minutes or until crisp and brown outside.

A day old or two day old bread is better than real fresh bread.

PUMPKIN BREAD

2/3 c. oil
1 can (1-lb.) pumpkin
2/3 c. water
4 eggs, beaten
2 2/3 c. sugar
3 1/3 c. flour
2 t. soda
1 1/2 t. salt
1/2 t. baking powder
1 t. cinnamon
1 t. nutmeg
2/3 c. chopped nuts

In large bowl, sift dry ingredients. Make well and add pumpkin, oil, eggs, and water. Mix well and beat 1 min. Add nuts. Grease 2 9x5x3" loaf pans and pour in mixture. Bake 350°F. for 70 minutes or until toothpick comes out clean.

GRAHAM-BRAN MUFFINS

1 egg
1 c. milk
1/4 c. vegetable oil
1 c. Bran Buds
3/4 c. all-purpose flour
1/2 c. graham cracker crumbs
1 T. baking powder
1/2 t. salt
1/4 c. sugar
1 c. chopped dates

Beat together first 3 ingredients. Stir in the Bran and let sit 5 min. In a medium bowl, combine the dry ingredients (not the dates). Add the Bran mixture—stirring until just combined. Add the dates; do not over mix. Fill lightly greased muffin tins 3/4 full. Bake in 400°F. oven for 18-20 minutes.

CHEESE-ONION ROLLS

3 large yellow onions
 $\frac{1}{2}$ c. margarine
6 oz. swiss or jack cheese
2 3oz pkgs. cream cheese
 $\frac{1}{2}$ t. caraway seed
9-12 sheets fila dough ($\frac{1}{2}$ pkg.)

Using a food processor, slice onions with slicing disc. Melt 3 T. margarine and cook onions in a large frying pan over moderate heat, about 20 minutes, stirring frequently, until onion is limp and golden, not browned. Cool to lukewarm.

With shredding disc, shred cheese and transfer to bowl; change to metal blade and cut cream cheese in chunks, processing until soft. Add to shredded cheese with caraway and cooked onion; stir to mix well. Melt 5 T. margarine in small pan.

Make rolls by stacking 4 sheets of fila, brushing lightly with melted margarine (streak, don't coat). Spoon on $\frac{1}{3}$ of onion mixture in an even band along long edge of fila and roll to enclose. Cut roll in half, placing seam side down on baking sheet and brush with butter. Repeat, making two more rolls. At this point, rolls may be covered and refrigerated for next days' baking.

Just before baking, cut roll in 1" pieces and leave in place on pan. Bake at 400°F., uncovered, for about 12 minutes (17 minutes if chilled) or until golden brown. Let cool and serve. Makes about 4 dozen.

PUMPKIN BANANA BREAD

1½ c. sugar
½ c. shortening
2 eggs, beaten
2 ripe bananas, mashed
¾ c. pumpkin
2 c. sifted flour
2 t. baking soda
½ t. salt
1 t. vanilla
½ c. chopped walnuts
1 t. baking powder

Cream sugar and shortening; add eggs. Stir in bananas and pumpkin; mix well. Sift flour, baking soda and powder and salt together. Stir into pumpkin mixture; mix well. Add walnuts and vanilla. Pour into 9"x5"x3" pan that has been greased and floured. Bake at 350°F. for 50-60 minutes.

MEYER LEMON BREAD

½ c. shortening or margarine
1 c. sugar
2 eggs slightly beaten
1¼ c. flour
1 t. baking powder
½ t. salt
½ c. milk
½ c. nuts, chopped fine
grated peel of 1 Meyer lemon
¼ c. sugar
juice of 1 Meyer lemon

Cream shortening with sugar, mix in eggs. Sift flour, measure and sift again with baking powder and salt. Alternately mix in nuts and lemon peel. Bake in greased 5x9 loaf pan at 350°F. for 1 hour.



TOMATO AND SHRIMP (OR CRAB) ASPIC

2½ c. tomato juice
6 oz. pkg. lemon jello
7 oz. can green chili salsa
2 c. chopped celery
1½ c. cooked shrimp or crabmeat
1 T. horseradish
¼ c. lemon juice

Heat tomato juice to boiling. Add jello to juice. Stir in salsa, horseradish, lemon juice. Chill until syrupy. Add celery and shrimp or crabmeat. Fills a 1½ qt. mold. (Mix extra horseradish with mayonnaise to taste to serve with Aspic.)

SHRIMP-RICE SALAD

1 c. rice
2 cans shrimp
1 green pepper, chopped
2 small onion, grated
2 c. cauliflower, broken in bits
12 stuffed olives
dash tobasco
salt and pepper
Miracle Whip to taste

Cook rice and chill. Add remaining ingredients and mix well.

SWEET & SOUR CARROT SALAD

- 5 c. cooked sliced carrots - cool-
- 1 large onion, sliced thin & separated into rings
- 1 green pepper, diced fine.

Cover with dressing and marinate at least 24 hours - better 2-3 days.

DRESSING

- 1 can tomato soup
- $\frac{1}{2}$ c. salad oil
- $\frac{2}{3}$ c. sugar
- $\frac{1}{2}$ tsp. pepper
- $\frac{1}{2}$ c. white cider vinegar
- 1 tbls crushed basil
- 1 tbls celery seed
- 1 tbls prepared mustard
- 1 tbls Worcestershire Sauce

Bring to a boil - cool and pour over carrots. Keeps over a week.

KOREAN SALAD

- 1 lb. fresh spinach
- 2 c. fresh bean sprouts
- 1 6oz. can water chestnuts
(sliced & rinsed)
- 4 hard cooked eggs, diced
- $\frac{1}{4}$ c. sunflower seeds
- Red onion, very thinly sliced
into rings

Wash, dry and remove stems from spinach. Tear into bite size pieces. Add remaining ingredients and toss together with dressing.

Dressing:

- 1 c. vegetable oil
- $\frac{1}{3}$ c. white vinegar
- $\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ c. brown sugar
- $\frac{1}{3}$ c. catsup
- 1 T. Worcestershire sauce
- $\frac{1}{2}$ med. onion, grated


Combine dressing ingredients and shake well. If mixing in a blender, onion only needs to be quartered.

STRAWBERRY PINEAPPLE SALAD

- 2 small packages Strawberry Jello
- 2 c. boiling water
- 2 packages partially thawed frozen strawberries, with juice
- 2 small flat cans crushed pineapple
- 2 mashed bananas
- 1 c. sour cream

Dissolve Jello in boiling water. When slightly cooled add the strawberries, pineapple, and the mashed bananas. Divide mixture in half, set one half aside and pour other half into a mold or 9x13 cake pan and set in refrigerator. When solid spread on the cup of sour cream. Spoon remaining jello mixture on top of sour cream and refrigerate.

*Something
different
for the
holidays!*



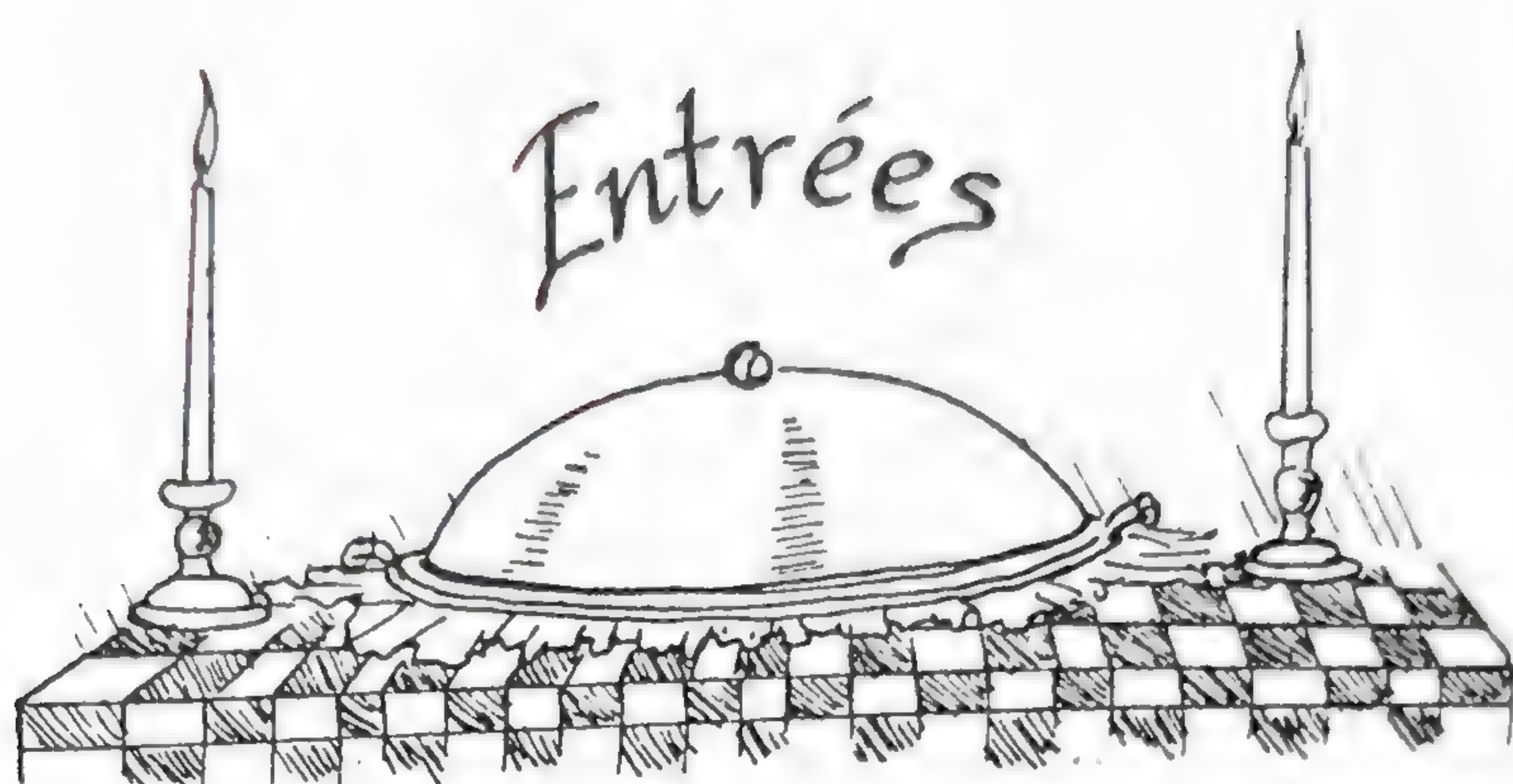
CHICKEN SALAD

- 5 c. diced chicken
- 1 c. sliced water chestnuts
- 2 c. pineapple tidbits
- $\frac{1}{2}$ c. sliced celery
- $\frac{1}{2}$ c. sliced ripe green olives

Toss all ingredients together. Add dressing and 1 regular size can of Chinese noodles.

Dressing:

- 1 c. sour cream
- 1 c. mayonaise
- 1 T. curry
- 4 T. chutney



CHICKEN ENCHILADAS

8 small flour tortillas
4 half chicken breasts
Baked in foil 350°F. for 1 hour;
then skinned, boned, and chopped
1 lb. jack cheese, shredded
1 small can whole green chilies
Halved and cut into strips
8 oz. sour cream
1 can cream of chicken soup
4 oz. white wine
1 can sliced ripe olives
Parmesan cheese
Parsley, finely chopped

Mix together sour cream, soup, and white wine. Spread each tortilla with 2-3 T. of sauce.

Layering across center of each tortilla, divide chicken, olives, chilies, and half of cheese among tortillas. Roll and place seam side down in a shallow buttered 3 qt. baking dish. Cover rolls with remaining sauce and sprinkle with remaining cheese. Sprinkle with Parmesan cheese and parsley. Bake at 350°F. for 30-40 minutes or until heated through and bubbly.

EASY CURRY SHRIMP

$\frac{1}{2}$ c. minced onion
1 clove minced garlic
5 T. butter
5 T. flour
1 t. curry powder
1 t. dry mustard
 $\frac{1}{2}$ t. ground cumin
 $\frac{1}{4}$ t. pepper
 $\frac{1}{2}$ c. chicken broth
 $\frac{1}{2}$ c. water
2 t. catsup
2 c. milk
3 c. cooked shrimp
1 t. chopped parsley

Cook garlic and onions in butter until tender. Combine dry ingredients and stir into onions and garlic. Add broth, water and catsup. Add milk and stir until smooth and thick. Just before serving, add shrimp. Serve with rice and various condiments: chutney, chopped green onions, bacon bits, nuts, shredded coconut, etc...

ALMOND TURKEY CASSEROLE

2 c. diced turkey
2 c. toasted bread crumbs
 $1\frac{1}{2}$ c. grated sharp cheese
 $\frac{1}{4}$ c. sliced almonds
 $\frac{1}{2}$ c. cream of chicken soup
 $\frac{1}{2}$ t. grated lemon rind
1 t. lemon juice
salt & pepper

Mix all ingredients in a casserole, reserving half the bread crumbs to spread on top. Bake at 350°F. for 25 minutes. This dish can be made ahead and refrigerated until baking.

BAKED SAUSAGE AND EGGS

1 lb. bulk sausage, browned and drained

10 eggs

$\frac{1}{2}$ c. flour

1 t. baking powder

$\frac{1}{2}$ t. salt

1 pint creamed cottage cheese
(small curd)

1 lb. grated Jack cheese

$\frac{1}{2}$ c. margarine, melted

8 oz. Ortega green chiles

Cook sausage and drain. Combine all ingredients except chili and sausage. Blend well. Add sausage and chili. Pour into 9x13" pan. Bake at 350°F. for 35 minutes, uncovered.

*Wonderful!
for Brunch* ↗

ANNE'S SAUERBRATEN

1 4-5 lb. pot roast (chuck, round, or rump)

$\frac{1}{4}$ c. vegetable oil

$\frac{1}{2}$ c. chopped onion

2 t. salt

s T. mixed pickeling spice

1 c. red wine vinegar

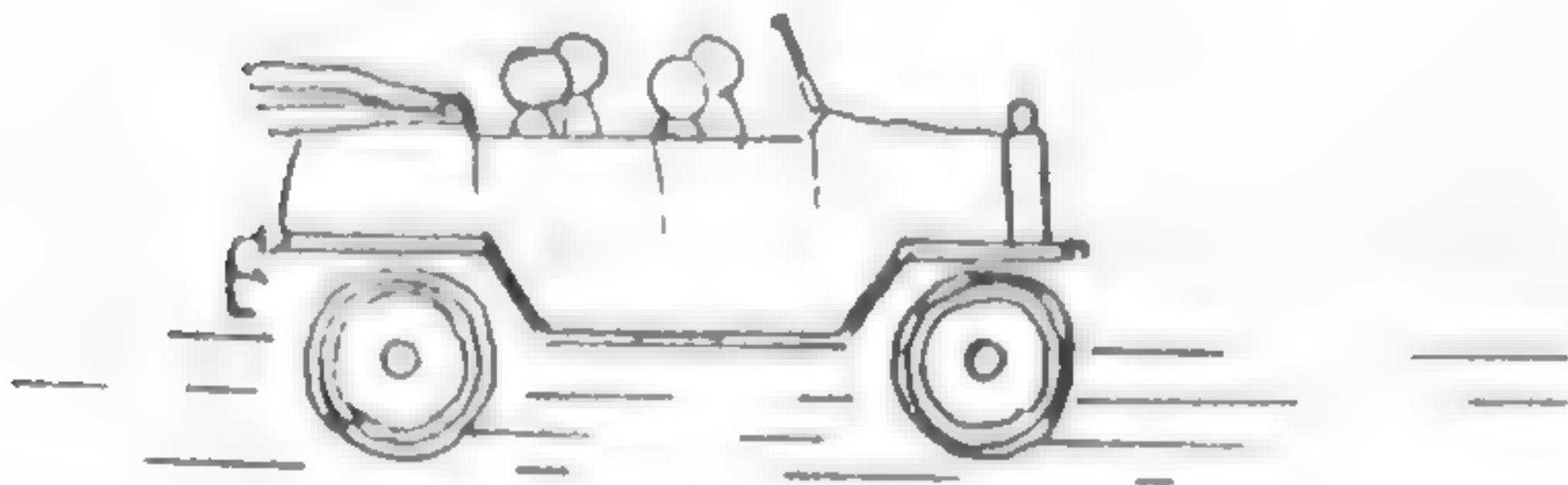
3 c. water

$\frac{1}{2}$ c. brown sugar

12-15 crushed ginger snaps

Brown pot roast on all sides. Pour off excess oil. Add next six ingredients (after roast and oil). Simmer 3 to 4 hours. Remove meat; keep warm. Strain liquid and add crumbled "snaps" to desired thickness.

Going for the day?



FRESH BEEF BRISKET

- 1 beef brisket
- 2 lg. onions
- 2 bottles Crosse & Blackwell Seafood Sauce
- $\frac{1}{2}$ box dark brown sugar

Saute onions. Brown the meat and cover it with the onions and sauce, mixed with the brown sugar. Cook all day (about 9 hours) at 200' F. in electric skillet or oven.

ITALIAN SAUSAGE QUICHE

- 1 lg. pie shell
- 3 Italian sausages, skinned, browned and crumbled
- 1 lg. onion, chopped
- 3 c. zucchini, grated
- 1 c. grated cheese
- 2 t. flour
- $\frac{1}{2}$ t. salt
- $\frac{1}{2}$ t. garlic powder
- $\frac{1}{2}$ t. Italian seasoning
- 4 eggs, beaten
- Parmesan cheese

Brown sausages and add onion. Cook. Drain the zucchini on paper towel. Toss flour into cheese. Line shell with sausage and then top with cheese. Add seasonings to eggs and pour over sausage and cheese in shell. Top with parmesan cheese. Bake at 375' F. for 40 to 60 minutes or until set.

Desserts



BOURBON PUMPKIN PIE

1 envelope unflavored gelatin
 $\frac{3}{4}$ c. sugar
 $\frac{1}{2}$ t. ground cinnamon
 $\frac{1}{2}$ t. ground nutmeg
 $\frac{1}{4}$ t. salt
 $\frac{1}{2}$ c. milk
3 slightly beaten egg yolks
1 16 oz. can pumpkin
 $\frac{1}{4}$ c. bourbon
3 egg whites
2 T. sugar
1 baked 9" pie shell
Whipped cream

In saucepan, combine gelatin, the $\frac{3}{4}$ c. sugar, cinnamon, nutmeg, and salt; stir in milk, egg yolks and pumpkin. Cook and stir over medium heat until mixture thickens and just begins to boil. Remove saucepan from heat; stir in bourbon. Chill until partially set. Beat egg whites until soft peaks form. Gradually add 2 T. sugar beating until stiff peaks form. Fold egg whites into pumpkin mixture. Pile pumpkin mixture into baked and cooled pie shell. Refrigerate several hours. Serve with whipped cream.

MOCHA TORTONI

2 eggs, separated
 $\frac{1}{2}$ c. sugar
2 c. whipping cream
2 T. instant coffee (powdered type)
2 t. vanilla
 $\frac{1}{2}$ c. semi-sweet chocolate bits
 $\frac{3}{4}$ c. chopped toasted almonds

Melt chocolate and cool 5 minutes. Beat egg whites until stiff, but ~~not~~ dry. Gradually add $\frac{1}{4}$ c. sugar and continue beating until stiff. Whip cream with remaining $\frac{1}{4}$ c. sugar and coffee powder. Stir in slightly beaten egg yolks and vanilla. Fold into egg whites. Add $\frac{1}{2}$ c. nuts to chocolate and fold into mixture. Spoon into 12 paper cups inserted in muffin pan. Sprinkle with remaining $\frac{1}{4}$ c. almonds. Freeze. Serves 12.

PEANUT BUTTER CHOCOLATE CHIP COOKIES

1 c. brown sugar
 $\frac{1}{2}$ c. chunk style peanut butter
1 egg
 $\frac{1}{2}$ c. margarine
 $1\frac{1}{4}$ c. flour
 $\frac{3}{4}$ t. baking soda
 $\frac{1}{2}$ t. baking powder
 $\frac{3}{4}$ t. salt
1 6oz pkg. semi-sweet chocolate chips
1 t. vanilla

Cream sugar, margarine; add peanut butter, egg and vanilla. Sift dry ingredients. Add chocolate chips. Drop by teaspoonfuls onto a greased cookie sheet. Bake at 350°F. for 10-15 minutes.

CRANBERRY PIE

9" glass pie pan
1 pkg. graham cracker crumbs
(follow directions on pkg. to
make crust)
1-1/3 c. unstrained whole cranberry
sauce
1 T. lemon juice
1/8 t. salt
1/2 c. boiling water
1 pkg. lemon gelatin
2 egg whites
1/4 c. sugar
1 c. whipping cream

Prepare pie shell in advance so it
is cool. Combine cranberry sauce,
lemon juice, and salt in a saucepan
and heat to boiling point. Remove
from heat. Pour boiling water over
gelatin in large mixing bowl and
stir until dissolved. Add cranberry
mixture to gelatin and blend well.
Cool this mixture in refrigerator
until nearly set (1 to 1 1/2 hrs.)
Then whip egg white and beat until
stiff. While beating, add sugar.
Then fold beaten egg whites into
cranberry mixture. Next whip 1/2 c.
of cream until stiff and fold into
mixture. Pour into pie crust and
chill. Prior to serving, whip
remainder of cream and spread on
top of pie.

SNOWBALL COOKIES

Cream 1 c. butter & 1/2 c. powdered
sugar. Add 1 tsp vanilla & 1 tsp
almond extract. Add 1 tbs water.
Add 2 c. flour, and mix well. Add
1 c. chopped walnuts or pecans.
Roll between palms forming 1 inch
balls. Bake slow at 300 degrees for
20 min. or until light brown.
Remove from pan and quickly roll in
powdered sugar.

APRICOT SQUARES

1 lb. dried apricots
Sugar to taste (about 1 c.)

$1\frac{1}{2}$ c. + 2 tbls flour
 $1\frac{1}{2}$ c. + 2 tbls Quick Oatmeal
1 c. brown sugar
1 c. butter
 $\frac{1}{8}$ tsp. soda

Cook apricots according to directions on the package.

Mix the rest of the ingredients until crumbly. Put half into bottom of a 9x13 pan. Press down. Spoon on fruit, and put rest of topping over the fruit. Bake at 350 - 40-50 min.

PUMPKIN CHEESECAKE

9" graham cracker crust (springform pan)

8 oz. cream cheese, softened
1 c. sugar
 $\frac{1}{2}$ c. brown sugar, packed
5 eggs, beaten
2 c. pumpkin, cooked & drained
1 t. cinnamon
 $\frac{1}{2}$ t. ginger
 $\frac{1}{4}$ t. ground cloves
1 t. vanilla
Whipped cream topping

Place cream cheese in a mixing bowl and beat in sugar until mixture is fluffy. Add beaten eggs gradually. Mix in remaining ingredients. Pour batter into pie crust and place in pre-heated 325°F. oven. Bake 80 min. or until cheesecake is firm around the edges. Turn off heat and let cake remain in cooling oven 30 min. more. Cool on rack. When served, top with whip cream.

PEANUT BUTTER BALLS

$\frac{1}{2}$ c. peanut butter
1 box powdered sugar
1 c. graham cracker crumbs
1 can shredded coconut
1 t. vanilla
2 sticks butter, melted

Mix dry ingredients. Pour butter over all and mix, shaping into fingers. Then melt together:
1 small package chocolate chips
 $\frac{1}{2}$ block parafin

Dip fingers with tongs into chocolate mixture when warm and place on waxed paper.

HOLIDAY MERINGNES

12 maraschino cherries
3 egg whites
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{8}$ tsp. cream of tarter
 $\frac{3}{4}$ c. sugar

Dice cherries. Add salt and cream of tarter to frothy egg whites. Beat until stiff enough to hold soft peaks. Add sugar gradually, continuing to beat until mixture is stiff. Gently stir in cherries. Spoon meringue in mounds onto baking sheet. Hollow out centers with a spoon and bake at 275 degrees for 45 min. Serve with ice cream.

PETITE CHERRY CHEESECAKES

Beat together until light and fluffy:

2- 8oz. cream cheese

3/4 c. sugar

2 eggs

1 T. lemon juice

1 t. vanilla

Line 20 muffin pans with bake cups. (Aluminum is preferred) Place a Nabisco vanilla wafer in bottom of each. Fill cups with cheese mixture. Bake at 375°F. for 15-20 minutes or just until set. Top each with cherry pie (or blueberry) filling when cool. These may be frozen.

ICE KRISPIE PIE

1/3 c. chunky peanut butter

1/3 c. light Karo syrup

2 c. rice krispies

1 qt. ice cream, softened

(non-fruit type)

Mix peanut butter and syrup. Combine with rice krispies. Mold into 8-9" pie pan. Refrigerate at least 45 minutes. Fill crust with very soft ice cream and freeze until firm. Cut into serving size wedges and top with chocolate or caramel sauce, if desired

Etc...

CHRISTMAS ONIONS

- 4 lbs. little white onions,
parboiled and skinned, cutting
off ends
- 1 can beef consomme
- $\frac{1}{4}$ lb. butter
- 1 c. sugar

In large pot, put consomme, butter and sugar. Bring to boil and add onions. Boil uncovered for 20-25 minutes.

MEYER LEMON MARMALADE

- 2 lbs. sliced Meyer lemons
- 1 pkg. MCP Pectin
- $9\frac{1}{2}$ c. sugar

Wash and slice lemons as thin as possible. Discard ends. Put 2 lbs. fruit in 8 qt. kettle. Add 6 cups water. Bring to quick boil and boil gently until peel is tender, about 15-30 minutes. Measure and add water to make 7 cups. Put back in kettle. Stir in MCP Pectin and continue stirring and bring to full boil. Add sugar. Stir gently until it has reached a full rolling boil, and boil 4 minutes. Remove from heat; skim and remove seeds. Pour into 12 jars. Seal with lids or paraffin.

CANDIED WALNUT HALVES

- 1 c. light brown sugar
- $\frac{1}{2}$ c. sugar
- 1 T. instant coffee
- $\frac{1}{4}$ t. cinnamon
- $\frac{1}{2}$ c. sour cream
- 1 t. vanilla
- 3 c. walnuts

Cook ingredients to soft ball stage (236'-238'). Add nuts and stir. Seperate nuts and cool on waxed paper. Store in tight covered tins or freeze.

NICE & TART CRANBERRY SHERBET

- 4 c. fresh cranberries
- 2 c. water
- 2 c. sugar
- $\frac{1}{2}$ c. lemon juice
- 1 egg white, stiffly beaten

Rinse cranberries well and boil in water until softened. Strain through strainer and mash. Cool. Add sugar and lemon juice. Add egg white. Freeze. Stir occasionally.

SUPER MUSHROOM DISH

- 1 lb. fresh mushrooms, sliced
- 1 T. butter
- $\frac{1}{3}$ c. sour cream
- 1 T. flour
- $\frac{1}{4}$ c. chopped parsley
- $\frac{1}{2}$ c. grated Swiss cheese

Saute mushrooms (covered) in butter for 2 minutes. Blend sour cream with flour, salt, and pepper to taste. Stir into mushrooms, cooking until mixture boils. Pour into shallow casserole and sprinkle with Swiss cheese and parsley. Bake at 425°F. for 10 minutes.

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Third paragraph of handwritten text, starting with "The ...".

Fourth paragraph of handwritten text, starting with "The ...".

Fifth paragraph of handwritten text, starting with "The ...".

Sixth paragraph of handwritten text, starting with "The ...".

Seventh paragraph of handwritten text, starting with "The ...".

Eighth paragraph of handwritten text, starting with "The ...".

Ninth paragraph of handwritten text, starting with "The ...".

Tenth paragraph of handwritten text, starting with "The ...".

